



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Joe'Mar Hooper, MPA  
Health Operations Administrator

[www.milwaukee.gov/health](http://www.milwaukee.gov/health)

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

## Routine Food

76th Milwaukee J&J, Inc.  
J&J Fish & Chicken  
6610 N 76th St  
Milwaukee, WI

**2/26/2014**

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

**Fee Amount:  
\$107.00**

### CDC Risk Code Factor Violation(s)

| Code Number                   | Description of Violation  | Correct By |
|-------------------------------|---|------------|
| Cross Contamination           |   |            |
| 3-302.11                      | 1. In the walk in cooler a tub of cooked chicken was on top of raw chicken.<br>2. In the prep cooler, a tub of cooked chicken was next to and under raw chicken and fish.<br>All food must be protected from cross-contamination.   | 3/12/2014  |
| 4-601.11                      | There was no sanitizer in the sanitizer water. Add bleach to the desired level and re-sanitize tubs. All food contact equipment and utensils must be clean.<br><br>Discontinue storing clean tongs over the dirty drainboard and mop sink area. Store clean tongs in a clean location to prevent cross contamination. | 3/12/2014  |
| Improper Hold                 |   |            |
| 3-501.16                      | At the cookline there was a tub of cooked wings sitting out at 76F, operator disposed of. Potentially hazardous food must be held cold at 41 degrees or below.  | 3/12/2014  |
| 3-501.17                      | In the walk in cooler there were undated wings and homemade cole slaw, in the prep cooler there were more undated wings. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.          | 3/12/2014  |
| Personal Hygiene              |   |            |
| 6-301.11                      | No soap in the customer bathroom. Make sure all handsinks are supplied with soap.   | 3/12/2014  |
| 6-301.12                      | No paper towel in the customer bathroom. Provide single service toweling for all handsinks.   | 3/12/2014  |
| <b>CDC Risk Violation(s):</b> | 6   |            |



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**Good Retail Practice Violations(s)**

| Code Number | Description of Violation  | Correct By |
|-------------|---|------------|
| 3-501.13    | Fish was thawing in stagnant water in the prep sink. Proper ways for thawing include refrigerator, microwave and under running water. | 3/12/2014  |

Good Practice Violation(s): 1

Total Violations: 7

**Notes:**

CFM ok  
FDL ok

Do the following:

1. Clean dust off a couple of ceiling tiles.
2. Replace burnt out light bulbs in the walk in cooler and walk in freezer.

On 2/26/2014, I served these orders upon 76th Milwaukee J&J, Inc. by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature